

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 7/14/2015      **Business ID:** 108664FE  
**Business:** 888 INTERNATIONAL MARKET

10118 W 119TH ST  
OVERLAND PARK, KS 66213

**Inspection:** 42001807  
**Store ID:**  
**Phone:** 9133418700  
**Inspector:** KDA42  
**Reason:** 01 Routine  
**Results:** Follow-up

#### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/14/15 | 09:55 AM | 01:15 PM | 3:20 | 0:30   | 3:50  | 0       |        |
| Total:   |          |          | 3:20 | 0:30   | 3:50  | 0       |        |

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Email      Sent Notification To \_\_\_\_\_      Lic. Insp. No

Priority(P) Violations 2      Priority foundation(Pf) Violations 5

Certified Manager on Staff    ☐      Address Verified p      Actual Sq. Ft. 0  
Certified Manager Present    ☐

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

|    |    |   |    |    |    |
|----|----|---|----|----|----|
| Y  | N  | O | A  | C  | R  |
| .. | .. | p | .. | .. | .. |

##### Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

|   |    |    |    |    |    |
|---|----|----|----|----|----|
| Y | N  | O  | A  | C  | R  |
| p | .. | .. | .. | .. | .. |
| p | .. | .. | .. | .. | .. |

##### Good Hygienic Practices

|   |   |   |   |   |   |
|---|---|---|---|---|---|
| Y | N | O | A | C | R |
|---|---|---|---|---|---|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices  |                   |   | Y  | N  | O  | A  | C  | R  |
|--|-------------------|---|----|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use                                    |                   |   | p  | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   |                   |   | p  | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands  |                   |   | Y  | N  | O  | A  | C  | R  |
| 6. Hands clean and properly washed.  |                   |   | p  | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. |                   |   | p  | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            |                   |   | p  | .. | .. | .. | .. | .. |
| Approved Source  |                   |   | Y  | N  | O  | A  | C  | R  |
| 9. Food obtained from approved source.   |                   |   | p  | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.   |                   |   | .. | .. | p  | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                                    |                   |   | .. | p  | .. | .. | .. | .. |
| Fail Notes   | 3-202.15          | <i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.<br/>                     [-Observed by KDA 35: On a retail shelf there was one can of bamboo shoots with a bulging lid. COS-Pulled from shelf.]</i>   |    |    |    |    |    |    |
| 12. Required records available: shellstock tags, parasite destruction.                 |                   |   | p  | .. | .. | .. | .. | .. |
| Protection from Contamination  |                   |   | Y  | N  | O  | A  | C  | R  |
| 13. Food separated and protected.  |                   |   | .. | p  | .. | .. | p  | .. |
| Fail Notes   | 3-302.11(A)(1)(b) | <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.<br/>                     [In make table, raw egg stored over ready to eat kung pao sauce. COS-Placed raw egg on bottom shelf.]</i>  |    |    |    |    |    |    |
| 14. Food-contact surfaces: cleaned and sanitized.                                      |                   |   | .. | p  | .. | .. | p  | .. |
| Fail Notes   | 4-601.11(A)       | <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.<br/>                     [On shelf near kitchen warewash area, 3 metal pans and 3 plastic containers stored as clean with dried food residue. COS-Moved to warewash area to rewash and sanitize.<br/>                     In back dry storage area, on shelf 3 sheet pans stored as clean with food residue. COS-Moved to warewash area to rewash and sanitize.<br/>                     On counter top in kitchen area, slicer stored as clean with dried food residue. COS-Rewashed and sanitized.]</i> |    |    |    |    |    |    |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  |                   |   | .. | .. | p  | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature  |                   |   | Y  | N  | O  | A  | C  | R  |
| 16. Proper cooking time and temperatures.  |                   |   | .. | .. | p  | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                                       |                   |   | .. | .. | p  | .. | .. | .. |
| 18. Proper cooling time and temperatures.  |                   |   | .. | .. | p  | .. | .. | .. |
| 19. Proper hot holding temperatures.   |                   |   | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>             |                   |   |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.  |                   |   | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>             |                   |   |    |    |    |    |    |    |
| 21. Proper date marking and disposition.   |                   |   | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>             |                   |   |    |    |    |    |    |    |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |  |   |   |   |   |   |   |
|---|--|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature |  | Y | N | O | A | C | R |
|---|--|---|---|---|---|---|---|

22. Time as a public health control: procedures and record.

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|-------------------|--|---|---|---|---|---|---|
| Consumer Advisory |  | Y | N | O | A | C | R |
|-------------------|--|---|---|---|---|---|---|

23. Consumer advisory provided for raw or undercooked foods.

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|                                |  |   |   |   |   |   |   |
|--------------------------------|--|---|---|---|---|---|---|
| Highly Susceptible Populations |  | Y | N | O | A | C | R |
|--------------------------------|--|---|---|---|---|---|---|

24. Pasteurized foods used; prohibited foods not offered.

.. .. . p .. ..

|          |  |   |   |   |   |   |   |
|----------|--|---|---|---|---|---|---|
| Chemical |  | Y | N | O | A | C | R |
|----------|--|---|---|---|---|---|---|

25. Food additives: approved and properly used.

.. .. . p .. ..

26. Toxic substances properly identified, stored and used.

.. p .. .. p ..

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|-------------------|--|--|
| <i>Fail Notes</i> | 7-102.11   | <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [On shelf, bottle of pink liquid with no label. Person in charge stated it was sanitizer. COS-Labeled bottle.]</i> |
| 7-201.11(B)       | <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [On shelf, bottle of sanitizer stored above clean equipment. COS-Moved sanitizer to seperate area.]</i> |  |

|                                      |  |   |   |   |   |   |   |
|--------------------------------------|--|---|---|---|---|---|---|
| Conformance with Approved Procedures |  | Y | N | O | A | C | R |
|--------------------------------------|--|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan.

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| <i>Fail Notes</i> | 8-103.12(B) | <i>Pf - Variance and HACCP Plan-(Records of Conformance) If the REGULATORY AUTHORITY grants a VARIANCE, or a HACCP PLAN is otherwise required, the LICENSEE shall maintain and provide to the REGULATORY AUTHORITY, upon request, records that demonstrate that the following are routinely employed: procedures for monitoring the CRITICAL CONTROL POINTS; monitoring of the CRITICAL CONTROL POINTS; verification of the effectiveness of the operation or process; and necessary corrective actions if there is failure at a CRITICAL CONTROL POINT. [Establishment has not been testing or record keeping for coliform as specified in HACCP plan.]</i> |
|-------------------|-------------|--|

## GOOD RETAIL PRACTICES

|                     |  |   |   |   |   |   |   |
|---------------------|--|---|---|---|---|---|---|
| Safe Food and Water |  | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|

28. Pasteurized eggs used where required.

.. .. . p .. ..

29. Water and ice from approved source.

p .. .. ..

30. Variance obtained for specialized processing methods.

.. .. . p .. ..

|                          |  |   |   |   |   |   |   |
|--------------------------|--|---|---|---|---|---|---|
| Food Temperature Control |  | Y | N | O | A | C | R |
|--------------------------|--|---|---|---|---|---|---|

31. Proper cooling methods used; adequate equipment for temperature control.

p .. .. ..

32. Plant food properly cooked for hot holding.

.. .. . p .. ..

33. Approved thawing methods used.

.. .. . p .. ..

34. Thermometers provided and accurate.

p .. .. ..

|                     |  |   |   |   |   |   |   |
|---------------------|--|---|---|---|---|---|---|
| Food Identification |  | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Food Identification

Y N O A C R

35. Food properly labeled; original container.

p

|            |  |
|------------|--|
| Fail Notes | <p>3-602.11(B)(1) Label information (packaged in establishment - Common Name) Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement.<br/>[KDA16<br/>In the reach in freezer, frozen dumplings did not have a name on the package.</p> <p>In the season aisle near the frozen food, bags of dried root did not have the common name on the package.<br/>]</p> <p>3-602.11(B)(2) Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.<br/>[- Observed by KDA 35: On a retail aisle there was pickled chilli, thai tea and dry bubble tea mix without a net weight, address, and ingredient list. ]</p> <p>3-602.11(B)(3) Label information (packaged in establishment - Net Contents) Label information shall include an accurate declaration of the quantity of contents.<br/>[- Observed by KDA 35: On a retail aisle there was pickled chilli, thai tea and dry bubble tea mix without a net weight, address, and ingredient list.</p> <p>KDA16<br/>Frozen dumplings, persimmon cake, rice dumplings, shrimp chive, seafood shao mai, peach bun red, dried root, dried aniseed, cumin powder, dried parsley, wasabi horseradish, whole white pepper, peanuts, black sesame seeds, and white sesame seeds did not have the net contents on the containers/packages.<br/>]</p> <p>3-602.11(B)(4) Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor.<br/>[- Observed by KDA 35: On a retail aisle there was pickled chilli, thai tea and dry bubble tea mix without a net weight, address, and ingredient list.<br/>KDA16<br/>White sesame seeds, peanuts, black sesame seeds, sunflower seeds, mustard flour, dried parsley, curry powder, meat tenderizer, wasabi horseradish, coriander, paprika, red chili powder, turmeric powder, halus powder, white pepper, cumin seeds, cumin powder, dried aniseed, garlic flake, crushed chili, persimmon cake, frozen egg custard, frozen peach bun red bean, frozen seafood shao mai, frozen shrimp chive cake, and frozen rice dumplings did not have the business information on the containers/packages.<br/>]</p> |
|------------|--|

## Prevention of Food Contamination

Y N O A C R

36. Insects, rodents and animals not present.

p

|            |   |
|------------|---|
| Fail Notes | <p>6-202.15(A)(3) Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.<br/>[- Observed by KDA 35: In the warehouse area there were double doors by the electrical panel with a 1/2 inch gap at the bottom of the door. The dock door has a 1 inch gap at the bottom left and right side. In the warehouse there was a 1/2 inch gap at the back double doors by the trash compactor. ]</p> |
|------------|---|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Prevention of Food Contamination  |                |   | Y | N | O | A | C | R |
|---|----------------|---|---|---|---|---|---|---|
| Fail Notes  | 6-501.11(A)    | P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.<br>[One live bird inside of establishment retail area.]  |   |   |   |   |   |   |
| 37. Contamination prevented during food preparation, storage and display.                                 |                |   | p |   |   |   |   |   |
| Fail Notes  | 3-305.11(A)(1) | Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.<br>[In back dry storage area, box of wrapped noodles and cans of red beans stored on floor.<br><br>- Observed by KDA 35: There is fish sauce stored on the floor. There are bags of candy and spiced pumpkin seeds stored on the floor. Inside of the walk in freezer there was a box of bean curd knots stored on the floor. On a retail aisle there was sugar packets and dry noodle soup stored on the floor.<br><br>KDA16<br>Food contact pots and pans were stored on the floor in the retail area.<br><br>In the freezer, a box of frozen crawfish and frozen pork tongue on the floor by the entrance door.<br><br>] |   |   |   |   |   |   |
| 38. Personal cleanliness.   |                |   | p |   |   |   |   |   |
| 39. Wiping cloths: properly used and stored.  |                |   | p |   |   |   |   |   |
| 40. Washing fruits and vegetables.  |                |   |   |   | p |   |   |   |
| Proper Use of Utensils  |                |   | Y | N | O | A | C | R |
| 41. In-use utensils: properly stored.   |                |   | p |   |   |   |   |   |
| 42. Utensils, equipment and linens: properly stored, dried and handled.                                   |                |   |   | p |   |   |   |   |
| Fail Notes  | 4-903.11(A)    | Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.<br>[-Observed by KDA 35: Inside of the hallway across from the restrooms there were boxes of crockpots stored on the floor. ]   |   |   |   |   |   |   |
| 43. Single-use and single-service articles: properly used.  |                |   | p |   |   |   |   |   |
| 44. Gloves used properly.   |                |   |   |   | p |   |   |   |
| Utensils, Equipment and Vending   |                |   | Y | N | O | A | C | R |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items |                |   |   | p |   |   |   |   |
| Fail Notes  | 4-202.11(A)(2) | Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.<br>[In kitchen area, 3 cutting boards on shelf and 2 cutting boards on make table with pits and chips.]  |   |   |   |   |   |   |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items     |                |   | p |   |   |   |   |   |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 |                |   | p |   |   |   |   |   |
| 47. Non-food contact surfaces clean.  |                |   |   | p |   |   |   |   |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                                 |                       |
|---------------------------------|-----------------------|
| Utensils, Equipment and Vending | Y   N   O   A   C   R |
|---------------------------------|-----------------------|

|                   |             |  |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 4-601.11(C) | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Accumulation of black mold on reach in cooler seals and outside portion of doors.] |
|-------------------|-------------|--|

|                     |                       |
|---------------------|-----------------------|
| Physical Facilities | Y   N   O   A   C   R |
|---------------------|-----------------------|

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|--|-----------------------|
| 48. Hot and cold water available; adequate pressure. | p   "   "   "   "   " |
|--|-----------------------|

|  |                       |
|--|-----------------------|
| 49. Plumbing installed; proper backflow devices. | p   "   "   "   "   " |
|--|-----------------------|

|   |                       |
|---|-----------------------|
| 50. Sewage and waste water properly disposed. | p   "   "   "   "   " |
|---|-----------------------|

|  |                       |
|--|-----------------------|
| 51. Toilet facilities: properly constructed, supplied and cleaned. | "   p   "   "   "   " |
|--|-----------------------|

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|-------------------|----------|---|
| <i>Fail Notes</i> | 5-501.17 | A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [-Observed by KDA 35: Inside of the women's restroom there were no covered receptacles. ] |
|-------------------|----------|---|

|  |                       |
|--|-----------------------|
| 52. Garbage and refuse properly disposed; facilities maintained. | p   "   "   "   "   " |
|--|-----------------------|

|  |                       |
|--|-----------------------|
| 53. Physical facilities installed, maintained and clean. | "   p   "   "   "   " |
|--|-----------------------|

|                   |             |   |
|-------------------|-------------|---|
| <i>Fail Notes</i> | 6-101.11(A) | Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [In seafood retail area, floor tiles missing, broken and not easily cleanable.] |
|-------------------|-------------|---|

|   |                       |
|---|-----------------------|
| 54. Adequate ventilation and lighting; designated areas used. | p   "   "   "   "   " |
|---|-----------------------|

|                      |                       |
|----------------------|-----------------------|
| Administrative/Other | Y   N   O   A   C   R |
|----------------------|-----------------------|

|                      |                       |
|----------------------|-----------------------|
| 55. Other violations | "   p   "   "   "   " |
|----------------------|-----------------------|

|                   |                        |  |
|-------------------|------------------------|--|
| <i>Fail Notes</i> | K.A.R. 28-21-203(c)(1) | All words, statements, and other information required by or under authority of the act to appear on the label or labeling shall appear thereon in the English language. [-Observed by KDA 35: On a retail shelf there are kids cookies with no English labeling. ] |
|-------------------|------------------------|--|

|                       |
|-----------------------|
| EDUCATIONAL MATERIALS |
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The following educational materials were provided     "

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot Holding-Steam table-Tofu soup/171F

## **Footnote 2**

### **Notes:**

Cold Holding-Make table-Garlic oil/36F, Reach in cooler 1-Shrimp/36F, Walk in cooler-Rice/36F, Chicken/39F, Reach in cooler 2-Red bean/37F, Taro/37F, Coke a Cola Reach in cooler-Milk/36F, Tapioca/39F, Display case-Hot dog/36F (cooling), ambient/37F, Seafood display-Squid/39F, Shrimp/34F, Pork/39F, Ground Pork/40F,

KDA-35

Produce Open Air

39-bean sprouts

Meals RTE Open Air cooler

37-seaweed salad/ 37-salted fish/ 37-tofu/ 43-fried tofu/ 40-shell raw eggs

Small Open air cooler

34-seaweed salad

Meat Open Air

30-pork shoulder/ 31-beef ribeye/ 36-chicken/ 37-duck fingers

KDA-16

Cold Holding

Sausage 42.1F

Chicken & pork sausage 42.6F

Strawberry milk 42.7F

Soy milk 39.9F

Dried crocker fish 43.1F

## **Footnote 3**

### **Notes:**

In kitchen walk in cooler, cooked rice and chicken with no date marking. Person in charge stated cooked the previous day and less than 24 hours.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/14/2015      **Business ID:** 108664FE  
**Business:** 888 INTERNATIONAL MARKET

10118 W 119TH ST  
OVERLAND PARK, KS 66213

**Inspection:** 42001807

Store ID:

**Phone:** 9133418700

Inspector: KDA42

Reason: 01 Routine

Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/14/15 | 09:55 AM | 01:15 PM | 3:20 | 0:30   | 3:50  | 0       |        |
| Total:   |          |          | 3:20 | 0:30   | 3:50  | 0       |        |

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/24/15

Inspection Report Number 42001807

Inspection Report Date 07/14/15

|                    |                          |
|--------------------|--------------------------|
| Establishment Name | 888 INTERNATIONAL MARKET |
|--------------------|--------------------------|

|                  |                         |      |                      |
|------------------|-------------------------|------|----------------------|
| Physical Address | <u>10118 W 119TH ST</u> | City | <u>OVERLAND PARK</u> |
|------------------|-------------------------|------|----------------------|

Zip 66213

### Additional Notes and Instructions